

t.s.s. MAXI GORKIY

## Statement of Corrective Action for the Deficiencies detained in Vessel Sanitation Inspection Report

Inspection Date: 17/04/2002

Port of Inspection: New York

Next vessel's call to U.S. port: Los Angeles; 02/02/2003

D e t a i l s   o f   I n s p e c t i o n   V i o l a t i o n							V e s s e l ' s   C o r r e c t i v e   A c t i o n Due dates of rectification
No.	Location	Description (Extract from Summery)	Details of Inspection Violations	Ref.	Points	Critical	
1	2	3	4	5	6	7	8
1	Deck 4 Galley	Decks/bulkheads/deckheads construction, repair, clean	Several small screw holes were present in bulkhead along one corner of the hot galley, all the holes were immediately filled with sealant	33	1	No	All screw holes were filled with sealant prior the completion of inspection <b>The matter is closed</b>
2	Deck 4 Galley - Cold Pantry	Nonfood-contact surface designed, constructed, maintained, installed, located	A few small screw holes were noted on the shelves of the undercounter neutral cabinets	21	0	No	All screw holes were filled with sealant next day after inspection. <b>The matter is closed</b>
3	Deck 4 Galley	Equipment/utensils non-food-contact surface clean	The top rim of the 2 ice maker covers inside the upper technical compartment of the ice machine were soiled with mold residue.	27	0	No	The procedure of top rim's cleaning on weekly basis is implemented. The persons in charge are instructed accordingly. <b>The matter is closed</b>
4	Deck 4 Galley	Food-contact surface equipment/utensils clean; Safe	A few of the large wine dispenser nozzles were soiled with wine residue	26	0	Yes	The procedure of nozzles' washing with chlorine solution (immediately after use) is implemented. The persons in charge are instructed accordingly. <b>The matter is closed</b>
5	Deck 4 Galley - Pastry	PHF temperature maintenance facilities; Food-contact surface designed,constructed,installed maintained; TMD=s	All the stone shelves inside the two stacked ovens were broken and cracked severely, making them difficult to clean	20	2	No	This deficiency may not be rectified whilst vessel's being in operation (with PAX onboard) as no repair work is permitted simultaneously with cooking processes at Galleys' areas. <b>The item is included to Work Specification of Drydocking/2002</b> <b>Due date: 30/11/2002</b>
6	Deck 5 Galley Pastry	Plumbing fixture/supply/drain lines/drain installed,repair	Sea water was slowing leaking from a fire system pipe.	34	1	No	The leaking Fire System pipe was repaired on 19/04/2002. <b>The matter is closed</b>
7	Deck 5 Corridor Near Pastry	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized.	Various food items such as packaged bread ice cream and dry foods in bins were stored near an outer door where other mechanical equipment was located. Seawater was dripping from a leaking fire line to the	19	0	No	All deficiencies were rectified on 19/04/2002

			bulkhead just above a covered bin of flour.				<b>The matter is closed</b>
8	<b>Deck 5 Corridor Near Pastry</b>	PHF temperature maintenance facilities; Food-contact surface designed,constructed,installed maintained; TMD=s	The ice cream chest freezer in use not designed according to criteria established by the American National Standards Institute or equivalent. In addition, the exterior front and side panels were severely damaged, as was the two top sliding doors. The interior surfaces were heavily frosted ice crystals, making them difficult to clean properly.	20	2	No	The obsolete ice cream freezer will be renewed. The Purchase Order re the matter is generated.  <b>Due date: 02/06/2002</b>
9	<b>Provisions - Butcher and Vegetable</b>	Decks/bulkheads/deckheads construction, repair, clean	The deckhead was unfinished and difficult to clean due to overhead piping, wiring, switches and other such features.	33	1	No	This deficiency may not be rectified whilst vessel's being in operation (with PAX onboard) as no repair work is permitted simultaneously with food handling at Provision store-rooms. <b>The item is included to Work Specification of Drydocking/2002</b> <b>Due date: 30/11/2002</b>
10	<b>Provisions - Butcher Preparation Room</b>	Equipment/utensils/linen/ single/service storage,handling dispensed; Clean frequency	Clean cutting knives were not stored in this space and were not stored protected. Install a proper knife locker or other locked cabinet for sanitary storage of knives.	28	0	No	A proper stainless steel locker has been installed by crew.  <b>The matter is closed</b>
11	<b>Provisions - Vegetable Walk-in Reefer</b>	Food source, sound condition; food not re-served	An unopened box of raw lettuce had spoiled heads inside. These vegetables were provisioned at least 10 days ago. Ensure that fresh fruit &vegetable boxes are inspected sooner. So,that spoiled items are removed and don't spoil entire box of food.	15	0	Yes	The procedure of vegetables' handling and provisioning is improved. Provision Master is instructed accordingly  <b>The matter is closed</b>
12	<b>Food Service General</b>	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed,installed maintained; TMD=s provided, located, calibrated	Interiors of reach-in refrigerators were difficult to clean due to exposed fan units, wiring and piping sections	20	0	No	This deficiency may not be rectified whilst vessel's being in operation (with PAX onboard) as no renewal of old equipment is permitted simultaneously with food handling and provisioning at food service areas. <b>The item is included to Work Specification of Drydocking/2002</b> <b>Due date: 30/11/2002</b>
13	<b>Food Service General</b>	Temperature practices storage, preparation display,service, transportation. Thawing	Raw salmon is used for making gravlax, but there is no record that the fish was either frozen onboard or frozen by the supplier to safe temperature and time	17	0	No	The record procedure is implemented. F & B Manager is instructed accordingly  <b>The matter is closed</b>
14	<b>Food Service General</b>	Unnecessary articles, cleaning equipment; Unauthorised personnel	Numerous equipment such as ovens,ranges grills, reach-in refrigerators, ice machines, warewash machines,and other such units were posted out of order in various galleys, pantries, lido and bars. This equipment	38	1	No	This deficiency may not be rectified whilst vessel's being in operation (with PAX onboard) as no renewal of old equipment is permitted simultaneously with food handling and provisioning at food service areas.

			should be evaluated and needed items repaired or replaced. Those not needed items should be removed.				<b>The item is included to Work Specification of Drydocking/2002</b> <b>Due date: 30/11/2002</b>
15	<b>Neptune Bar</b>	Equipment/utensils/linen/ single/service storage,handling dispensed; Clean frequency	The handwash sink basin is on the same counter and directly besides the utility sink in the front bar, with no shield preventing contamination of the utility sink	<b>28</b>	<b>0</b>	<b>No</b>	This deficiency may not be rectified whilst vessel's being in operation (with PAX onboard) as no repair work is permitted simultaneously with PAX servicing process. <b>The item is included to Work Specification of Drydocking/2002</b> <b>Due date: 30/11/2002</b>
16	<b>Portable Water - Fire Distribution Statio</b>	PW filling hoses, caps, connections,procedures;Sample records, valves; PW system constructed, maintained	The current backflow preventer on the international connection is not adequate. These backflow preventers were located in the port and starboard fire distribution manifold stations.	<b>08</b>	<b>0</b>	<b>No</b>	Description of USPH approved type of preventor is received by e-mail. The matter is under consideration <b>Due date: 30/09/2002</b>
17	<b>Portable Water</b>	PW filling hoses, caps, connections,procedures;Sample records, valves; PW system constructed, maintained	A halogen demand and PH test was not being conducted prior to bunkering	<b>08</b>	<b>0</b>	<b>No</b>	The procedures of halogen demanding and PH prior to bunkering are implemented The persons in charge are instructed accordingly. <b>The matters are closed</b>
18	<b>Swimming Pools</b>	Swimming pools/spas maintained, safety equipment	Deapth markers were not prominently displayed so they could be seen from the deck and from the pool	<b>10</b>	<b>0</b>	<b>No</b>	Rectification is in progress <b>Due date: 01/06/2002</b>
19	<b>Corrective Action Statement</b>	Miscellaneous	aa. Critical-Item deficiencies bb.Way of forwarding of C/A Statement cc. Subject of message	<b>*</b>	<b>0</b>	<b>No</b>	All instructions re aa.-cc.are well noted and taken for further guidance.
20	<b>Portable Water</b>	PW filling hoses, caps, connections,procedures;Sample records, valves; PW system constructed, maintained	One of the backflow preventers was weeping in the ddeck 6 PAX laundry room. This was corrected during inspection.	<b>08</b>	<b>0</b>	<b>No</b>	The item was closed prior to inspection's completion <b>The matter is closed</b>
21	<b>Medical</b>	Medical logs maintained	The current gastrointestinal illness surveillance log did not have all the data elements as specified in the 2000 VSP Operational Manual. A food questionnaire should also be put into place as part of the food history investigation.	<b>02</b>	<b>0</b>	<b>No</b>	The procedure has been implemented <b>The matter is closed</b>